

# Of Interest to Every Woman

Edited by Martha Westover



## WHEN SHADOWS FALL

In the darkling gloom of your discontent, keep ever this pleasing thought in sight. Believing the burden of your lament: THERE'D BE NO SHADOW WERE And every shadow that comes to snare Is proof that the Light itself is there!



## Trial of Garfield's Assassin.

It will be thirty-two years on June 30 that Charles J. Guiteau was executed in Washington for the assassination of President James Abram Garfield. The deed having been committed about a year previous, on July 2, 1881. Following the assassination of the President, Guiteau made an attempt to escape, having a carriage waiting for him on the outside of the station at Washington, where he committed the deed.

Guiteau was intercepted, however, and was taken to police headquarters, where, after a brief preliminary examination, he was committed to jail. It needed but little investigation to demonstrate that the attack was consummated after a deliberate and carefully laid plot. During Guiteau's imprisonment three attempts were made to take his life, the first by Guard Magill, the second by Sergeant Mason, the latter a Federal trooper detailed to guard the jail, and the third, on November 19, during the trial, by William Jones, a young farmer living near Washington.

Following Garfield's death and burial, the latter part of September, 1881, on the 8th of October the grand jury for the District of Columbia presented an indictment against Guiteau, and on October 14 the prisoner was first arraigned in court. After the bill was read and the culprit was asked to plead, he attempted to read from a paper which he had prepared, but was prevented, the court remarking: "Some other time will do for that." The prisoner finally entered a plea of "not guilty."

The trial began on November 16, three days being occupied in selecting a jury. On the first day of the trial Guiteau began the boisterous conduct which as much perhaps as any single



## HAMMOND

"Flowers of Guaranteed Freshness."

Tel. Madison 630.

## Eat Mor Bread

and get a pair Steel Ball-Bearing Roller Skates for 75c in cash.

## THE REINACH CO., Inc.

107 E. BROAD STREET. MILLINERY—Women's and Misses' Outer Apparel.

## Get Your Baby

One of our 1914 Carriages. 25 patterns to select from.

## Rothert & Co.

Children's School Shoes. \$1

## ALBERT STEIN

Cor. 5th and Broad Sts.

## LEMON ALTOGETHER VALUABLE ADJUNCT

Few realize the worth of the lemon from a medical, household or toilet standpoint. The juice of this fruit is beneficial and contains properties which are not in any other fruit. Lemons should be used to a greater extent. For a lazy liver there is nothing pleasanter nor more beneficial than lemon; the strained juice of half of one, with the same amount of hot water, taken before meals, will work wonders, and it is far better than medicines.

Add the strained juice of half a lemon to a cup of hot tea or coffee, without cream, and it will relieve a severe sick or neuralgic headache.

Anything From Headache to Chills.

Rub a slice of cut lemon over the forehead and temples to cure ordinary headaches. Chills will respond quickly to a slice bound on when retreating.

Lemons are bleaching to the skin, and no toilet table should be without them; a paste made of lemon juice and powdered magnesia put on the hands and allowed to remain on for half an hour a day after it dries will whiten hands or face; freckles fade under a simple lotion made of the strained juice of one lemon and one teaspoonful each of pulverized borax and sugar.

In hot weather the lemon bath is delightfully refreshing; simply cut up, squeeze and use the juice, as well as skin; pour boiling water over them, then cool to desired temperature.

Good for Everything.

Lemon juice removes tartar from teeth; warts from the hands; chew a tiny piece of yellow rind to sweeten the breath.

Lemon juice, sugar and white of egg will relieve a racking cough.

Lemon juice will remove fruit, milk and ink stains from white fabrics; iron-rust from marble or any household article. Lemon and water will whiten clothes that are yellow from being away or from perspiration; the strained juice of two lemons in an ordinary wash boiler or tub makes clothes "snow white."

Lemon juice is a great addition to canned or steamed fruit, plus apple sauce and pudding without much taste of their own. It also brings out the flavor of fresh fruit, cakes, especially those with molasses.

So one could go on indefinitely, but these hints are to serve as reminders of what can be done with a lemon.

## CARE OF CLOTHES

BY FRANCES MARSHALL

Care counters wear, so far as clothes are concerned. The suit that is brushed and pressed at regular intervals really wears far longer, and always looks far better. Thus, the one that is brushed and pressed only when wrinkles and dust become too obvious to be ignored.

The thing of first importance is to hang clothes properly. Especially when they are damp they must be hung square and straight. Wire hangers are so inexpensive now that every one can afford them. However, if none is at hand, a damp coat or waist can be hung over a length of broom handle or any smooth stick, which can be suspended by a string tied around the middle, from a hook. A damp skirt can be hung from two pegs by means of two safety pins pinned through the belt, folded double.

After any damp garment has dried, it should be thoroughly brushed. Then it should be pressed. It should not be pressed when it is damp because usually dampness of clothes means also the presence of some dirt. The dirt of a skirt, for instance, that has been dampened by rain, splashing from the sidewalk, is not very clean, and dirt under a damp garment is ironed in to stay.

After a garment is brushed, if it is not yet clean, it should be sponged clean. Clear water will sometimes do, but if the water is not clear, it should be safely used on most woolen materials. This, of course, should be thoroughly rinsed out before pressing.

Always press garments under a cloth. If they are pressed without cloth they look shiny. It is often possible to press a skirt on the wrong side. If there are pleats or creases to be pressed in place, press them flat and smooth under a damp cloth; then increase in the old place and press under a damp cloth. This is the way to press a pleated skirt of creased trousers.

It is almost impossible to press an elaborately made coat satisfactorily at home. However, it can sometimes be done. The cloth spread over the coat should be slightly dampened, as sometimes dampness makes the lining of coats makes them uncomfortably stiff. If the sleeves are wrinkled, stuff them with paper and then press them. Press the edge of a head or table so that you press only a small portion at a time.

For Spots.

All spots should be immediately removed from clothes. Grease can be removed from most woolen materials with a little grain alcohol. However, this sometimes removes color as well as grease, and should be tried on a small piece of the material first. Sometimes soap and water are the best things to remove spots.

Yeast cakes are said to kill mice and rats, if left around where they can eat them.

## ANOTHER NEW FICHU.

Some of the best cooks bake only the crust of tarts and fruit pies, putting in the filling of cooked fruit when they are cold.

Ayer's Sarsaparilla is a tonic, a regular tonic. There is not a drop of alcohol in it. You have the steady, even gain that comes from a strong tonic. Ask your doctor all about this.

J. C. Ayer & Co., Lowell, Mass.

Country Butterbeans, lb. .... 20c

2 cans Virginia Herring Roe for. .... 25c

Early June Peas, can ..... 10c

Good 4-String Broom ..... 20c

S. Ullman's Son

1-20-1823 East Main Street, 500 E. Marshall Street.

## AN ADVANCE NOTE.



The new tunics are to be longer in the front and shorter in the back than those now in vogue.

## FOR DESSERT

Cream Puffs, Ice Cream, Boiled Custards and Banana Split.

"What shall I serve for dessert?" is often a tiresome question to a hostess. This becomes more so when the outlay must be considered. The average hostess tires of plain ice cream and cake, and generally wishes to have something different.

Pastries are all very well to serve if it is of a fine quality and dainty. If you decide to have pastry of any kind resort to the best caterer possible. Quality instead of quantity should be considered every time.

Cream puffs filled with whipped cream are very nice, also Spanish meringues—hollow cakes covered with chocolate and filled with whipped cream—furnish a nice ending to either a luncheon or dinner.

Ice cream in forms with fancy cakes is always a safe choice and can be served whether the dinner be a long or short one. Ices are best to serve where oysters or fish have been the chief courses.

Boiled custards, such as floating island and Queen Mab's pudding, should be made of the very best materials, be ice cold and served in the daintiest manner possible. Fancy cakes go with either of these.

Banana split is another innovation and much favored where the affair is not much more than just refreshments.

Place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

Another way to serve this dish is to place in a small, shallow dish, oval in shape, a banana cut down through the middle. Place on this a large tablespoonful of ice cream. Cut the cream in half and push to each side, filling the centre space with whipped cream. Push the pieces of cream together and on each end place a large teaspoonful of chopped fruit, either pineapple, strawberries, oranges or preserved fruit of some kind. Finish the top with the inevitable cherry.

## WHAT YOU CAN DO WITH TURNIPS

Turnips have possibilities of which few persons dream. Hence there is no necessity for serving them in an unpalatable way and no excuse for excluding them from the menu.

Stuffed, they are delicious. To prepare them in this way, choose half a dozen—or any required number—of medium-sized turnips and remove the skin, using a sharp knife and only taking off a thin layer. Cut off the tops and scoop out the inside with a silver spoon, leaving a firm wall. Fill the cavities with chopped cold boiled lamb or mutton, seasoned with salt, pepper, chopped parsley and four tablespoonfuls of chopped onion for every cupful of lamb. Replace the covers and put the turnips in a saucepan. Pour in mutton broth so that it just reaches the tops of the turnips and simmer gently, covered, until they are tender. Just before they are done, add a tablespoonful of vinegar to the broth.

Vinegar gives just the sharpness that is needed to supplement the rather flat flavor of the turnip. Turnips cooked in the following manner are served with sauce to which vinegar is added: Pare the turnips and cut them in quarter-inch slices. Cook these in water until they are transparent. Then arrange the slices neatly on a platter or flat vegetable dish. For the sauce—enough of it to serve with six medium-sized turnips—melt a tablespoonful of butter, add the same amount of cold water, and gradually add a cupful of water. Take from the fire and add two well-beaten egg yolks. Heat over hot water until it thickens and then add this seasoning: Boil four tablespoonfuls of vinegar with a small chopped onion, a bay leaf, a tablespoonful of salt and some pepper until it measures only a little over two tablespoonfuls. Then add to the sauce.

Turnips au gratin are prepared in this way: Pare and slice the turnips and bring them to the boiling point in cold water. Drain them and put them in a buttered casserole or other baking dish. Cover them with grated Parmesan cheese.

Pour over this some thick white sauce, cover it with grated bread crumbs, sprinkle with a little cheese, and bake brown.

Glazed turnips derive the necessary flavor from meat stock. Choose small, even turnips for this dish and cook them for five minutes in rapidly boiling water. Drain them and brown them in melted butter. Drain them again and put them in a saucepan, pour some meat stock over them and simmer them slowly until they are quite tender. Remove them from the fire, arrange them in a hot dish, garnish with finely chopped parsley, and just before sending them to the table pour the hot gravy, well seasoned with salt and pepper over them.

When turnips become dinky and sodden looking, hang them out in the air, then take a whiskbroom, dip it in grain alcohol and brush vigorously the wrong way of the turnip. Use plenty of alcohol and brush until every inch is covered. Then let hang until thoroughly dry, pounding them occasionally with the fist, arrange them in a hot dish, well aired, brush with a stiff brush the right way.